

SPARKLING	GLS/BTL	RED	GLS/BTL
PROSECCO BRUT, AVISSI Veneto, Italy NV	12/47	GRENACHE, NATURE & SON Western Cape, South Africa 2023	16/63
CREMANT D’LIMOUX ROSE, CUVÉE FRANCOIS France NV	12/47	PINOT NOIR, BENTON LANE Willamette Valley, OR 2023	17/67
“IMPERIAL” BRUT, MOET & CHANDON Champagne, France NV	164	GAMAY, PASCAL AU FRANC, CHENAS Beaujolais, France 2023	15/59
VEUVE CLICQUOT Champagne, France NV	180	PINOT NOIR, BRAVIUM Anderson Valley, CA 2023	92
		PINOT NOIR, FLOWERS Sonoma Coast, CA 2023	140
		ARENI, YACOUBIAN-HOBBS Vayots Dzor, Armenia 2018	85
		GSM BLEND, SAJE, CHATEAUNEUF-DU-PAPE Rhône Valley, France 2022	126
		CABERNET SAUVIGNON, ROUTE STOCK Napa Valley, CA 2023	18/71
		CABERNET SAUVIGNON, CARAVAN by Darioush Napa Valley, CA 2021	160
		CABERNET SAUVIGNON, HONIG Napa Valley, CA 2021	135
WHITE + ROSE			
PINOT GRIS, SOKOL BLOSSER Willamette Valley, OR 2024	14/55		
SAUVIGNON BLANC/SEMILLON, CHATEAU GRAVILLE-LACOSTE Bordeaux, France 2024	69		
SAUVIGNON BLANC, DRYLANDS Marlborough, New Zealand 2024	14/55		
SAUVIGNON BLANC, FOURNIER Sancerre, France 2024	100		
ALBARINO, GARZON Garzon, Uruguay 2024	13/51		
RIESLING, BARNARD GRIFFIN Columbia Valley, WA 2023	13/51		
ROSE, CHATEAU PEYRASSOL "MEDITERRANÉE LA CROIX" Provence, France 2024	13/51		
ORANGE/ROSE, BIG SALT Willamette Valley, OR 2024	15/59		
CHENIN BLANC, FAIRVALLEY Western Cape, South Africa 2024	12/47		
CHARDONNAY, JEAN LOUIS MOTHE, CHABLIS Burgundy, France 2022	80		
CHARDONNAY, ARGYLE Willamette Valley, OR 2024	15/59		
CHARDONNAY, “FREEDOM HILL,” ST. INNOCENT Willamette Valley, OR 2020	100		
CHARDONNAY, FLOWERS Sonoma Coast, CA 2023	125		
VIOGNIER, ILLAHE Willamette Valley, OR 2024	17/67		
VIOGNIER, DARIOUSH Napa Valley, CA 2023	165		



SAKE	GLS/BTL
WAY OF THE WARRIOR, DRAFT <i>BUSHIDO, GINJO GENSHU</i> asian pear, watermelon rind, spicy finish	8
YELLOW CAN, 6oz <i>FUNAGUCHI KIKUSUI, NAMA GENSHU</i> ripe pineapple, mango, nutty finish, full-bodied	17
FORGOTTEN JAPANESE SPIRIT, 10oz <i>BUNRAKU, JUNMAI</i> poached pear, nuttiness, rich, lush	45
CRANE OF PARADISE, 24oz <i>KAWATSURU, JUNMAI</i> grapefruit, cut grass, salted pineapple	15/89
PINK LADY, 24oz <i>AMABUKI, JUNMAI ROSE</i> strawberry, floral, smooth	15/89
DRUNKEN WHALE, 24oz <i>SUIGEI, TOKUBETSU JUNMAI</i> fennel, roses, earthy, light	65
CELEBRATION BOUQUET, 24oz <i>TAMANO HIKARI, JUNMAI GINJO IWAI</i> pear, anise, sweet	15/89
1000 SNOWDRIFTS, 24oz <i>KUBOTA SENJYU JUNMAI GINJO</i> delicate, crisp, tropical	14/83
CHRYSANTHEMUM WATER, 24oz <i>KIKUSUI, JUNMAI GINJO</i> mandarin orange, cantaloupe, light, dry	15/89
BRIDE OF THE FOX, 24oz <i>KANBARA, JUNMAI DAIGINJO</i> rich, floral, burnt caramel	17/101
BORN GOLD, 24oz <i>JUNMAI DAIGINJO</i> rich, apple, white peach, nutty finish	19/113
CAT’S MEOW, 24oz <i>TATENOKAWA, JUNMAI DAIGINJO</i> omachi sake, cantaloupe, mineral, dry finish	23/137
SNOW MAIDEN, 24oz <i>TOZAI, JUNMAI NIGORI</i> melon, raw pumpkin, slightly sweet	9/53
DREAMY CLOUDS, 10oz <i>RIHAKU, TOKUBETSU JUNMAI NIGORI</i> creamy, complex, fruity	44
MIO, 10oz <i>SPARKLING SAKE</i> delicate, fruity, lively	28

SPIRIT-FREE

- CHERRY-YUZU SODA 8

amarena cherry, yuzu, ginger
- MATCHA LIMEADE 8

matcha, house limeade, matcha sugar rim
- IMAGINE DRAGON 8

tonic, lychee syrup, dragon fruit powder
- DES-TEA-NATION 8

green tea, honey, lemon, soda
- DAYDREAM 8

coconut, pineapple, orange, lime, demerara

SIGNATURE COCKTAILS

- THE GARDEN PARTY 15

floral + tart

gin, jasmine green tea, elderflower, soda water
- SUGAR + SPICE 14

sweet + spicy

vodka, pepper tincture, passionfruit
- DOCTOR’S ORDER 14

bright + spiced

bushido sake, apple cider, lemon
- SHOGUN 15

light + refreshing

gin, basil, lemon, agave, soda water
- LYCHEE MARTINI 14

sweet + floral

vodka, lychee sake, cranberry, lime
- RONIN 20

smoky + tropical

tequila, vida mezcal, midori, lime, pineapple, egg white
- THE FULL MONTY 18

bittersweet + sophisticated

bourbon, pamplemousse, montenegro, lemon
- PEAR OF THE DOG 15

bright + elegant

tequila, yuzu, pear
- THE SLOW BURN 20

tangy + earthy

casamigos reposado, tamarind, lime bitters

BOTTLES + CANS

- TRIPLE C GOLDEN BOY 8

blonde ale 4.5%
- OMB COPPER 9

altbier 4.8%
- EDMUND’S OAST BOUND BY TIME 9

new england IPA 7.0%
- AUTO PILOT 8

pilsner 5.5%
- BIRDSONG PARADISE CITY 8

west coast IPA 5.3%
- BUD LIGHT 5
- STELLA ARTOIS 7
- KIRIN 7
- BEST DAY NA KOLSCH 5

DRAFTS

- SAPPORO 7
- RESIDENT CULTURE

LIGHTNING DROPS 10
- EDMUND’S OAST AIZOME SAISON 10

brewed exclusively for

The Indigo Road Hospitality Group

